KITCHEN FIRE SUPPRESSION SYSTEM INSPECTION CHECKLIST

Daily Kitchen Checks

Week of: ..... Location: ..... Checked by: .....

TASK	MON	TUE	WED	THU	FRI	SAT	SUN
Manual pull station visible, unblocked, and on the exit path.							
Pull station safety pin and tamper seal in place; handle not bumped.							
Every appliance under the hood in its marked spot, beneath its nozzle.							
No appliance added, swapped, or moved under the hood.							
Blow-off cap on every nozzle; no heavy grease on nozzles.							
All hood filters in place and seated with no gaps.							
No grease dripping from hood edges or pooling on hood surfaces.							
Class K extinguisher within 30 ft of cooking, mounted, and unblocked.							
Class K placard posted: activate the suppression system first.							
Gas shutoff valve for the cooking line accessible and unblocked.							
Additional Task:							

Instructions:

Check at opening or closing — it takes two minutes. Most failures come from a changed kitchen, not a broken system: an appliance moved off its nozzle or a blocked pull station. Fix it before cooking starts, or report it to the manager.

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KITCHEN FIRE SUPPRESSION SYSTEM INSPECTION CHECKLIST

Monthly Owner Inspection

Week of: ..... Location: ..... Inspected by: .....

TASK	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Protected hazard unchanged: same hood, appliances, and layout.												
Agent cylinder gauge (if fitted) reads in the green range.												
Cylinder, piping, and conduit free of damage, corrosion, or disconnection.												
Detection line and visible fusible links intact and not heavily greased.												
Tamper seals on the control head and cylinder intact.												
Contractor service tag attached, legible, and dated within 6 months.												
Nozzles in place, aimed at their appliances, and capped.												
Class K extinguisher gauge in range; inspection tag current.												
Hood and duct cleaning certificate current for your cooking volume.												
Any defect reported to the contractor, with the date called in.												
Additional Task:												

Instructions:

NFPA 17A makes the monthly inspection the owner's job, not the contractor's. A broken seal, low gauge, or expired tag means the system may not work — call your contractor the same day. Initial every month; an undated tag proves nothing.

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KITCHEN FIRE SUPPRESSION SYSTEM INSPECTION CHECKLIST

Semi-Annual Contractor Service

Location: ..... Contractor: ..... Tag no.: .....

TASK	VISIT-1	VISIT-2
Service done by a certified technician at least every 6 months.		
Automatic operation tested from the terminal (last) fusible link.		
Remote manual pull station tested and actuates the system.		
Gas and electric to every hood appliance shut off on actuation.		
Gas and power reset manually only, with no automatic restart.		
Fusible links replaced per code and manufacturer (at least annually).		
Agent cylinder fill and expellant charge checked.		
Nozzles cleaned, capped, and aimed to match the current appliance layout.		
Tamper seals replaced and new service tag attached.		
Written report received, with deficiencies listed and a fix date set.		
Additional Task:		

Instructions:

NFPA 96 requires certified service at least every 6 months. Be on site for it. Watch the shutoff test — gas and power must cut and stay off until manually reset. Keep the written report, not just the tag.

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KITCHEN FIRE SUPPRESSION SYSTEM INSPECTION CHECKLIST

After Discharge, Records & Compliance

Location: ..... Date: ..... Signed by: .....

TASK	STATUS
After any discharge: no cooking until the system is recharged and reset.	
Technician replaces fusible links and nozzle caps before reset.	
Wet chemical residue cleaned with gloves, per manufacturer guidance.	
Fire department and insurer notified, as your jurisdiction and policy require.	
System listed to UL 300; older dry chemical systems flagged for replacement.	
Agent cylinder hydrostatic test current (every 12 years).	
Every cook and closer trained: pull station first, then Class K, then evacuate.	
Reports, tags, monthly logs, and repairs filed for the fire marshal and insurer.	
Additional Task:	

Instructions:

A discharged system protects nothing until it is recharged. Wet chemical agent is alkaline — wear gloves. Train every shift: system first, extinguisher second. Keep every record in one place; the fire marshal and your insurer will ask for them.

Date:

.....

Signature of Manager

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